



Please note that the price list is inclusive of the cost of item ingredients. Also, note that the price has been quoted to accommodate a party of 40 people. For guest counts falling between 1 and 5 (i.e. 41, 42, 43, 44, 45), the price will increase by \$25.00. Guest counts falling above 5, will move to the next tier of payment. Each tier will be charged as described below. Payments are due as outlined in service contract.

Appetizer Menu		
Item	Qty (people to feed* Yield (pp allot)=Production Yield)	Price
Vegetable Spring Rolls	40 x 2= 80 pieces	\$ 75.00
Pork Spring Rolls	40 x 2= 80 pieces	\$ 85.00
Vegetable Egg Rolls	40 x 2= 80 pieces	\$ 80.00
Pork Egg Rolls	40 x 2= 80 pieces	\$ 90.00
Shrimp Toast	40 x 2= 80 pieces	\$ 75.00
BBQ Asian Ribs	40 x 2= 80 pieces	\$ 70.00
BBQ Meatballs (beef)	40 x 2= 80 pieces	\$ 40.00
Greek Meatballs (lamb/beef)	40 x 2= 80 pieces	\$ 80.00
Italian Meatballs (beef)	40 x 2= 80 pieces	\$ 65.00
Hoisin Meatballs	40 x 2= 80 pieces	\$ 50.00



Satay Chicken	40 x 2= 80 pieces	\$ 60.00
Teriyaki Beef on the stick	40 x 2= 80 pieces	\$ 60.00
Mini Beef/Chicken/Turkey Empanadas	40 x 2= 80 pieces	\$ 75.00
Stuffed Meatballs (Vegetarian,Vegan)	40 x 2= 80 pieces	\$ 70.00
Fried Cheese Ravioli with Marinara	40 x 2= 80 pieces	\$ 70.00
Fried Beef Ravioli with Creamy Mushroom Sauce	40 x 2= 80 pieces	\$ 85.00
Fried Cajun Ravioli (ground sausage, ham) with Crawfish or Shrimp Cream Sauce	40 x 2= 80 pieces	\$ 95.00
Deviled Eggs (regular or spicy)	40 x 2= 80 pieces	\$ 90.00
Bruschetta with Garlic Crostinis	40 x 2= 80 pieces	\$ 45.00
Hand battered Fried Chicken Strips	40 x 2= 80 pieces	\$ 50.00
Mini Burger Sliders	40 x 2= 80 pieces	\$ 50.00 with cheese add \$ 10.00; add \$5.00 for bacon
Mini Fried Chicken Sliders	40 x 2= 80 pieces	\$ 50.00; with cheese add \$10.00; add \$5.00 for bacon
Pulled Pork Brisket Sliders	40 x 2= 80 pieces	\$ 60.00; with cheese add \$10.00; add \$5.00 for bacon
Asian Meatball Sliders	40 x 2= 80 pieces	\$ 80.00
Hummus and Pita Chips	40 x 2= 80 pieces	\$ 45.00
Sprouted Hummus Cucumber Cups	40 x 2= 80 pieces	\$ 45.00
Shrimp Cocktail w/ Cocktail Sauce	40 x 2= 80 pieces	\$ 65.00



Thai Chicken Wings	40 x 2= 80 pieces	\$ 65.00
Buffalo Wings with Blue Cheese or Ranch and Celery and Carrots Flavors: Lemon Pepper, Buffalo Mild, Buffalo Medium, Buffalo Hot, Honey BBQ, Spicy Asian	40 x 2= 80 pieces	\$ 175.00
Caprese Kabobs	40 x 2= 80 pieces	\$ 75.00
Toasted Peaches or Apples	40 x 2= 80 pieces	\$ 70.00
Mini Beef Hot Dogs with Bacon Jam	40 x 2= 80 pieces	\$ 90.00
Mini Cheese Truffles	40 x 2= 80 pieces	\$ 80.00
Baked Brie (Savory or Sweet) with Toasted Crostinis	40 x 2= 80 pieces	\$ 75.00
Deep Fried Shrimp Stuffed Jalapenos	40 x 2= 80 pieces	\$95.00 with bacon add \$10.00
Roasted Winter Vegetable Kabobs with Sesame Tahini Dip	40 x 2= 80 pieces	\$90.00
Ginger Sesame Chicken Potstickers with Pomegranate Sauce	40 x 2= 80 pieces	\$ 95.00
Shrimp Tostada Bites	40 x 2= 80 pieces	\$ 90.00
Strawberry Jalapeno Jam and Goat Cheese Crostini	40 x 2= 80 pieces	\$ 90.00
Crawfish Boil (Crawfish, potatoes, corn, sausage, garlic bread)	Seasonal Price	Seasonal Price
Tea Sandwiches Cucumber Pimento or Palmetto Peanut Butter and Jelly Tomato-Cheddar Ham, Brie and Apple Pesto Chicken	40 x 2= 80 pieces	\$ 45.00 \$ 60.00 \$ 50.00 \$ 60.00 \$ 80.00 \$ 95.00



Spinach and Artichoke Dip w/ Tortilla Chips or Garlic Crostinis	<p>40 x 2= 80 Crostinis and 40 x 1 gallon dip= .25 cup dip per 64 people (will have extra 24 servings of dip) Or 40 x 1 gallon dip= .25 cup dip per 64 people (will have extra 24 servings of dip) and 1 full pan Tortilla Chips</p>	\$ 95.00

Entree Menu		
Item	Qty (people to feed* Yield (pp allot)=Production Yield)	Price
Chicken Marsala w/ Mushroom Sauce	40 x 1= 40 pieces	\$ 80.00
Roasted Pork Loin	40 x 2= 80 pieces	\$ 85.00
Baked, Fried or Roasted Chicken (White and Dark Pieces)	40 x 2= 80 pieces	\$ 120.00
Cornish Hen (½ per person)	40 x ½ = 20 hens/ 40 portions	\$ 105.00
Meatloaf (Brown or Red Gravy)	40 x 1= 40 pieces	\$ 100.00
Smothered Oxtails	40 x 2= 80 pieces	\$ 195.00
Lamb Loin	40 x 1= 40 pieces	\$ 150.00



Steak Fajitas w/ Warm Flour Tortillas	40 x 2= 80 pieces	\$ 90.00
Chicken Fajitas w/ Warm Flour Tortillas	40 x 2= 80 pieces	\$ 75.00
Apple Sage Pork Chops	40 x 1= 40 pieces	\$ 175.00
Orange Chicken	40 x 1 full pan= 1 full pan	\$ 85.00
Sesame Chicken	40 x 1 full pan= 1 full pan	\$ 80.00
Shepherd's Pie	40 x 1 full pan= 1 full pan	\$ 95.00
Sweet Potato Shepherd's Pie	40 x 1 full pan= 1 full pan	\$ 95.00
Salisbury Steak	40 x 1= 40 pieces	\$ 100.00
Vegetable Lasagna	40 x 1 full pan= 1 full pan	\$ 110.00
Beef, Chicken or Turkey Lasagna	40 x 1 full pan= 1 full pan	\$ 145.00
Chicken and Spinach Alfredo Lasagna	40 x 1 full pan= 1 full pan	\$ 175.00
Sesame Ginger Chickpea Stuffed Sweet Potatoes	40 x 1= 40 pieces	\$ 60.00
Baked Catfish (Lemon Dill, Honey Ginger, Blackened)	40 x 1= 40 pieces	\$ 185.00
Baked Salmon (Lemon Dill, Honey Ginger, Blackened)	40 x 1=40 pieces	\$ 75.00
Greek Vegetable or Lamb Tacos	40 x 2=80 pieces	\$ 65.00 (Veg) \$ 85.00
Eggplant Curry w/ Steamed Cauliflower	40 x 1 full pan= 1 full pan	\$ 75.00
Chicken Enchiladas w/ Salsa Rojas	40 x 2= 80	\$ 90.00



Cheese Enchiladas w/ Salsa Verde	40 x 2= 80	\$ 80.00
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Sides/Extra Menu		
Item	Qty (people to feed* Yield (pp allot)=Production Yield)	Price
Garlic Mashed Potatoes	40 x 1 full pan= 1 full pan	\$ 30.00
Garlic Mashed Cauliflower	40 x 1 full pan= 1 full pan	\$ 45.00
Refried Beans	40 x 1 full pan= 1 full pan	\$ 40.00
Homemade Corn Tortillas	40 x 1 full pan= 1 full pan	\$ 25.00
Mexican Rice	40 x 1 full pan= 1 full pan	\$ 30.00
Pico de Gallo	40 x 1 (½) pan= 1 (½) pan	\$ 25.00
Mashed Sweet Potatoes	40 x 1 full pan= 1 full pan	\$ 35.00
Mashed Beets	40 x 1 full pan= 1 full pan	\$ 45.00
Sour Cream and Chives Baked Potatoes	40 x 1= 40 pieces	\$ 55.00
Baked Sweet Potatoes	40 x 1= 40 pieces	\$ 65.00
Spaghetti Squash	40 x 1 full pan= 1 full pan	\$ 30.00
Roasted Asparagus	40 x 1 full pan= 1 full pan	\$ 40.00
Honey Glazed Carrots	40 x 1 full pan= 1 full pan	\$ 40.00
Sauteed Leeks	40 x 1 full pan= 1 full pan	\$ 50.00
Creamy Risotto	40 x 1 full pan= 1 full pan	\$ 55.00
Baked Eggplant and Tomatoes	40 x 2= 80 pieces	\$ 50.00



Sauteed or Smothered Green Beans	40 x 1 full pan= 1 full pan	\$ 40.00
Sauteed Spinach, Chard or Kale	40 x 1 full pan= 1 full pan	\$ 40.00
Collards or Mustard Greens	40 x 1 full pan= 1 full pan	\$ 40.00
Sweet Peas	40 x 1 full pan= 1 full pan	\$ 40.00
Buttered Corn	40 x 1 full pan= 1 full pan	\$ 40.00
Sauteed Zucchini or Squash	40 x 1 full pan= 1 full pan	\$ 40.00
Roasted Butternut or Squash	40 x 1/2= 40 halves	\$ 40.00
Baked Yams	40 x 1 full pan= 1 full pan	\$ 45.00
Sauteed Mushrooms	40 x 1 full pan= 1 full pan	\$ 40.00
Roasted Beets	40 x 1 full pan= 1 full pan	\$ 45.00
Smothered Cabbage	40 x 1 full pan= 1 full pan	\$ 40.00
Smothered or Sauteed Okra	40 x 1 full pan= 1 full pan	\$ 45.00
Roasted Broccoli or Cauliflower	40 x 1 full pan= 1 full pan	\$ 45.00
Sauteed Brussels Sprouts	40 x 1 full pan= 1 full pan	\$ 45.00
Roasted Turnip	40 x 1 full pan= 1 full pan	\$ 50.00
Sauteed Bok Choy	40 x 1 full pan= 1 full pan	\$ 50.00
Smothered Edamame	40 x 1 full pan= 1 full pan	\$ 45.00
Queso	40 x 1 full pan= 1 full pan	\$ 55.00
Salsa Verde, Salsa Rojas or Salsa Fresca	40 x 1 half pan= 1 half pan	\$ 60.00
Homemade Corn Tortillas	40 x 1 full pan= 1 full pan	\$ 35.00



Soup Menu		
Item	Qty (people to feed* Yield (pp allot)=Production Yield)	Price
Chicken and Sausage Gumbo w/ white or brown rice	16 x 1 gallon= 16 cups	\$ 75.00
Seafood Gumbo w/ white or brown rice	16 x 1 gallon= 16 cups	\$ 95.00
Zuppa Toscana	16 x 1 gallon= 16 cups	\$ 80.00
Hot and Sour Soup	16 x 1 gallon= 16 cups	\$ 75.00
Vegetable Chili	16 x 1 gallon= 16 cups	\$ 65.00
Beef, Turkey or Chicken Chili	16 x 1 gallon= 16 cups	\$ 90.00
Minestrone	16 x 1 gallon= 16 cups	\$ 65.00
Tomato Basil	16 x 1 gallon= 16 cups	\$ 65.00
Baked Potato Soup	16 x 1 gallon= 16 cups	\$ 80.00
Lemongrass Soup	16 x 1 gallon= 16 cups	\$ 75.00
Moroccan Lentil and Chickpea Soup	16 x 1 gallon= 16 cups	\$ 70.00
Butternut Squash Soup	16 x 1 gallon= 16 cups	\$70.00



Dessert Menu		
Item	Qty (people to feed* Yield (pp allot)=Production Yield)	Price
Mini Pies (Chocolate, Lemon Tart, Apple, Blueberry, Cherry, Sweet Potato, Pumpkin, Pecan, Peach), Cobblers (Apple, Blueberry, Cherry, Peach)	40 x 1= 40 pieces	\$ 80.00
Mini Cakes	40 x 1= 1 full pan	\$ 85.00
Cookies	40 x 1= 1 full pan	\$ 65.00
Bread Pudding (Pecan, Apple, Sweet Potato, Mixed Berry)	40 x 1= 1 full pan	\$ 60.00

	Head Count
Tier 1	40-45
Tier 2	50-55 (double quoted price)
Tier 3	60-65 (Quoted price plus 3/4 quoted price)
Tier 4	70-75 (Quoted price plus 1/2 quoted price)
Tier 5	80-85 (Quoted price plus 1/4 quoted price)
Tier 6	90 and above, email for special quote)